

STARTERS TO SHARE

SNACKS

EDAMAME, soy, lime, chili — 39 vegan

sesame wokked **PIMIENTOS** — 49 vegan

wasabi seasoned **SHRIMP CHIPS**, avocado crème — 85

green vegetables **TEMPURA**, ponzu, yuzu aioli — 99 vegan

RAW

tuna **JEAN GEORGES**, yuzu, jalapeño, soy — 120

SASHIMI salmon, avocado, cucumber, mango, sesame, matsuhisa dressing — 110

beef **TARTAR**, ginger, wasabi, onion x 3 — 130

DUMPLINGS AND ROLLS

seafood **DUMPLINGS**, creamy lobster broth, cilantro, shiitake — 110

lobster filled **SPRINGROLLS**, cauliflower, curry, ginger — 100

crispy shrimp, **VIETNAMESE ROLLS**, yuzu-kosho, pickled mango — 100

RICE PAPER ROLLS, crispy shiitake, avocado, pickled mango — 100

GYOZA, soy beans, water chestnuts, ponzu, raw greens — 100

WARM AND COLD

HOISIN DUCK, caramelized onion, pickled cucumber, truffle mayonnaise — 100

crispy pork **PALM SUGAR**, peanuts, mango, cilantro crème, papaya salad — 110

DEEP FRIED SHRIMP, emulsion with red chili, cashew nuts — 100

korean taco **SURF AND TURF**, pork and korean barbecue, salmon and chili — 125

shrimp **KATSU**, taco, lime, avocado, mango — 100

thai **POMELO SALAD**, shrimp, coconut, peanuts, cilantro — 110

GENERAL TSO'S TOFU, chiliglaze, broccoli, puffed rice, cilantro — 100 vegan

SOY BEAN TARTAR, crushed avocado, soy crisp, deep fried noodles — 110 vegan

PONZU RICE, ponzu mayonnaise, sprouts, roasted kernels — 45

SALAD, UMAMI DRESSING — 55

FOUR SMALL DISHES

a selection of frenchis starters (minimum of 2 persons) — 175 / PERSON

MAIN COURSES

ALL MAIN COURSES ARE SERVED WITH
PONZU RICE, SALAD WITH UMAMI DRESSING
AND TEMPURA FRIED GREEN VEGETABLES

PEKING PORTOBELLO

peanut hoisin, scallions, cilantro,
199 *vegan*

SALMON MISO

lobster, red curry, ginger
220

LIME CHICKEN

avocado, chili, deep fried rice
199

BEEF TENDERLOIN ROBATA,

black pepper, truffle, foie gras
255

SHARING MENU

requires participation of the entire table

— 495 / PERSON

EDAMAME - PIMIENTOS

SASHIMI

salmon, avocado, cucumber, mango,
sesame, matsuhisa dressing

TUNA JEAN GEORGES

yuzu, jalapeño, soy

HOISIN DUCK

caramelized onion, pickled cucumber,
truffle mayonnaise

SPRINGROLLS

lobster, cauliflower, curry, ginger

DEEP FRIED SHRIMP

emulsion with red chili, cashew nuts

BEEF TARTAR

ginger, wasabi, onion x 3

CHOCOLAT CRÈMEUX

creamy chocolate, crispy rice, pineapple
flambé, crème anglaise ice cream
and thai basil

WITH WINE — 835 / PERSON

DESSERTS

RÊVE DE FRAISE — 105

lime marinated strawberries, rhubarb-ginger sorbet, chickpea meringues with five spice and mint

CHOCOLAT CRÈMEUX — 110

creamy chocolate, crispy rice, pineapple flambé, crème anglaise ice cream and thai basil

CRÈME BRÛLÉE — 105

ginger and herb-lemon sorbet

ICE CREAM /SORBET — 39

peanut ice cream, banana ice cream, crème anglaise ice cream, yuzu sorbet, mango-passionfruit sorbet, herb-lemon sorbet, rhubarb-ginger sorbet